



First class kitchen solutions. For real professionals.

Innovation, Quality and Advanced Services
for Modern Gastronomy



**New
RM 900 Line**

Going Digital

About RM GASTRO

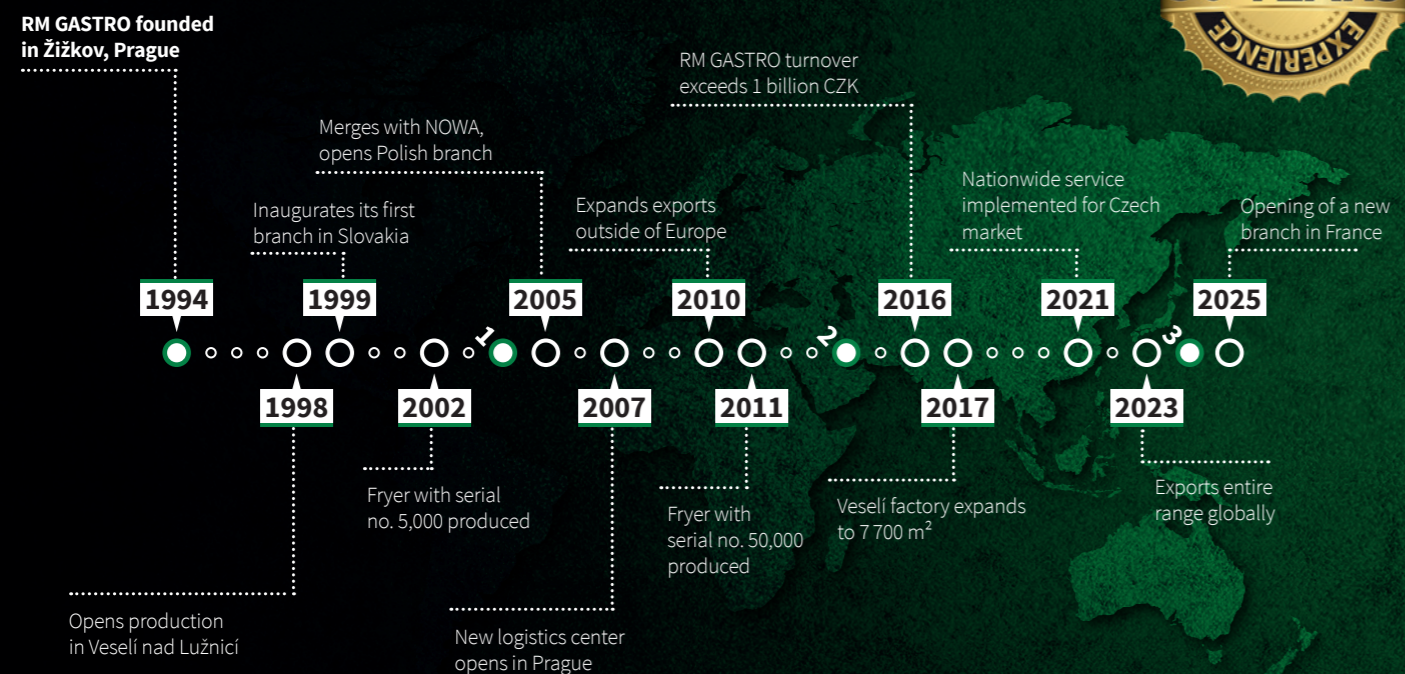
RM is a premium brand of catering equipment manufactured in the Czech Republic. We combine over 30 years of experience with modern technologies and our own production facilities. Our equipment is designed for maximum performance, long-lasting durability, and user-friendly operation.

- ◆ Modern productions plant in the Czech Republic
- ◆ Strict quality control
- ◆ Wide product portfolio
- ◆ Comprehensive support, from design to service



Production and Technology

At our factory in Veselí nad Lužnicí, we utilize modern production lines, automation, and precise control at every step. This allows us to guarantee the highest quality and reliability.



Unique Support Mix

Our solutions offer more than just top-quality products. We provide a complete package of tools and services that simplify the design, management, and implementation of professional kitchens.

From modern digital tools and efficient libraries to systematic project management – with us, you can always rely on a solid foundation for your project.



BUILDING INFORMATION MODELLING (BIM)

1

BIM

One Project – One Complete Revit Library.

2

REVIT TOOLBAR

Efficient Design Without Errors & Compromise.

3

VADEMECUM

Unique System for Your Project Management

4

UNIQUE PRODUCTS

Unique and Complete Product Range.

B2B Ordering System – An Easier Way to Your Orders

1. With our B2B ordering system, you have access to the latest product range, prices, stock availability and marketing materials - conveniently.
2. Place your orders quickly, and efficiently, so you can fully focus on your business.



3-YEAR WARRANTY

Segments

You can find our equipment in hotels, restaurants, schools, hospitals, and catering facilities all around the world.

We equip each segment to meet its specific needs, ensuring both efficiency and quality. With our product portfolio, we support both small and large-scale operations.



Large School Canteens

Reliable Solutions for Schools

SERVICE WITHOUT DELAYS

A kitchen designed for hundreds of meals a day – efficient, smooth, and easy to operate.

PRACTICALITY AND QUALITY

- ◆ Compact functional design
- ◆ Fast and reliable operation
- ◆ Staff support and training

Catering Facilities

Innovation with the RM brand

PERFORMANCE FOR HUNDREDS OF PORTIONS

Efficient layout with a focus on safety and hygiene. Operations designed to handle high demands.

EFFICIENCY AND SAVINGS

- ◆ Up to the highest standards
- ◆ Flexible use of space
- ◆ Comprehensive staff support

Small School Canteens

School catering without compromise

MAXIMUM USE OF EVERY METER

Compact and fully equipped kitchens, ideal for smaller volumes.

STABILITY AND RELIABILITY

- ◆ Quick, uninterrupted operation
- ◆ Technology for large volumes
- ◆ Increased competitiveness

BENEFITS FOR OPERATIONS

- ◆ Improved working environment
- ◆ Lower operating costs
- ◆ Higher meal quality

Pizzerias

Top-quality pizza with a reliable brand

TAILORED SOLUTIONS

Technologies designed specifically for pizzerias - from ovens to cooling systems.

BENEFITS FOR DAILY OPERATIONS

- ◆ Fast meal distribution
- ◆ Easy handling and operation
- ◆ Reduced operating costs

Social Facilities

Tailor-Made Solutions

DIGNIFIED AND EFFICIENT CATERING

Hygienic kitchens for senior homes and care facilities with easy operation.

BENEFITS FOR YOUR BUSINESS

- ◆ Higher service standards
- ◆ Optimized for daily operations
- ◆ Style that appeals to customers



Corporate Catering

Efficient equipment for large volumes

OPTIMIZED OPERATIONS FOR SMOOTH SERVICE

Modern serving lines handle high guest frequency without delays.

INNOVATIVE APPROACH

- ◆ Solutions that adapt to you
- ◆ Quality and reliability
- ◆ A diverse product portfolio

Hotels and Restaurants

Innovation and Efficiency

PROFESSIONAL GASTRONOMIC SUPPORT

Stylish and functional solutions for à la carte, catering, and buffet services.

COMBINING QUALITY AND SPEED

- ◆ Increased competitiveness
- ◆ Designed for your needs
- ◆ Reduced operating costs

Bistros and Cafés

RM Technologies for Stylish Operations

FAST SERVICE IN A SMALL SPACE

Compact kitchens for efficient preparation, attractive serving areas, and elegant design.

Scan the QR code to explore our 3D visualizations.



Create Your Own Solution

Every professional kitchen has its own specific needs. That's why we offer a wide range of equipment you can easily combine to build the perfect solution tailored to your idea. With RM, you gain not only top-quality products but also the guarantee of long-term reliability and efficiency.

Cooling, freezing tables

Perforated channels ensure even airflow, stable temperature, and energy savings.



Vegetable shredders

All-stainless-steel construction with an anodized head for long-lasting durability.



Ice makers

Continuous ice supply for every operation.



HoldBox

Allows both storage and low-temperature cooking of dishes, with a probe for precise control.



Refrigerated and Heated Buffets

Elegant food presentation with full functionality.



Universal robots

Available with bowl capacities of 5, 8, 10, 20, 24, 30, 40, 50, 60, and 80 liters.



New Digital RM 900 Line

Features unified control for the line, combi oven, and blast chiller.



Multifunctional device INFINITY

Not just a blast chiller, but also offers low temperature cooking up to 85 °C.



Refrigerators and freezers

Monoblock refrigeration unit saves space and allows easy servicing outside the cabinet.



Convection ovens

Features SymbioticSystem - a unique combination of boiler steam and injection.



Bains marie

Simple and safe maintenance of dishes at their ideal temperature.



Dishwashers - TT series

With 11 programs and self-cleaning for perfect HACCP-compliant washing.



New Digital Automatic Fryer

Features advanced filtration for longer oil life.



New Multifunctional Tilting bratt pans

Part of the RM 900 line, designed for boiling, roasting, and frying in one device.



Dishwashers - NT series

With stainless steel construction, quiet doors, and a pressed tank for easy maintenance.



Refrigerated and heated showcases

Cooling and heating for perfect conditions for your dishes.



New Digital Induction Ranges

For fast, precise, and energy-efficient cooking.



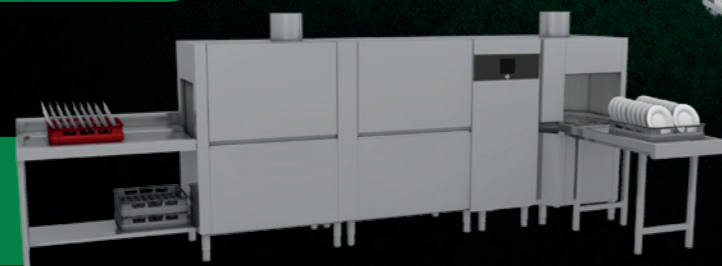
New Digital Boiling kettle

Intelligent solution for fast and efficient food preparation.



Tunnel dishwashers - XT series

Efficiency, water, and energy savings come first.



RM Services

We offer a comprehensive service concept that ensures smooth collaboration and strong partnerships. Modern approaches and professional support are at the core of our partnership. With RM, you get a complete service package that saves you both time and costs.



Vademecum

Complete Gastronomy Project Management

- ◆ **Comprehensive Project Management**
From Initial Study to Final Installation.
- ◆ **Optimization of Investment and Efficiency**
We save time and costs thanks to our experience and proven methods.
- ◆ **Clear Plan and Documentation**
Documentation and compliance in one place.
- ◆ **Four Key Implementation Stages**
Analysis, Design, Planning, Execution – clear and hassle-free.
- ◆ **A Reliable Partner for Every Kitchen**
Experienced designers, chefs, and technicians for your perfect operation.

kitchenprojectmanager.com

BIM Collaboration

BIM Collaboration with RM GASTRO

- ◆ **Technical Support**
We assist with equipment integration.
- ◆ **Ready-made 3D Models**
Equipment models in Revit format for easy design.
- ◆ **Standardized Libraries**
Parametric models simplify technology selection and speed up work.
- ◆ **Coordination of All Professions**
Improves communication with architects, electricians, and others while minimizing errors.
- ◆ **Time and Cost Savings**
Digital checks eliminate errors and speed up project preparation.



Design and Planning

Functional Solutions for Every Gastro Operation

- ◆ **2D and 3D Designs**
Clear technical drawings and spatial models for easy orientation.
- ◆ **Operation Visualization**
Realistic kitchen visualization.
- ◆ **Basis for Further Phases**
The design serves as a foundation for the project, budget, and implementation.
- ◆ **Quick Spatial Orientation**
3D models for better kitchen insight.



Technical Solutions Support

- ◆ Design of multiple solution options
- ◆ Creation of tailored offers



Documentation

- ◆ An intuitive yet sophisticated B2B platform
- ◆ Product documentation in one place



Showroom in Prague

- ◆ Opportunity to try equipment live, including functions and controls



Training Program

- ◆ Option of online training
- ◆ Training support



After Sales Support

- ◆ We stay with you even after the purchase
- ◆ We listen to your feedback



Marketing Support

- ◆ Clear materials focused on specific types of operations
- ◆ Necessary B2B documents
- ◆ Consistent visual identity – all in line with the RM GASTRO brand



Service and Warranty

- ◆ Technical support in CZ and EN
- ◆ Warranty and post-warranty repairs.
- ◆ Service history management system
- ◆ Option for VIP dealership



Spare Parts

- ◆ Original parts in stock
- ◆ Available online drawings
- ◆ Consultations in CZ and EN



Logistics and Installation

- ◆ Own Warehouse – Fast Shipping Across Europe
- ◆ Arrangement of transportation
- ◆ Possibility to return goods in original packaging

Our services from A to Z – scan the QR code to see more.





Panasonic FACTORY IN PILSEN



RESTAURANT MORAVA



PROJECT CHARACTERISTICS

As part of one of the largest and most technologically advanced projects in recent months, we have fully equipped the catering facilities of Panasonic's production hall. This project is not only a showcase of the capabilities of the RM GASTRO brand, but also proof that we can handle even the most complex challenges with maximum precision and attention to detail.

USED TECHNOLOGIES

The entire operation was designed with smooth workflow, ergonomics, and compliance with the highest hygiene standards in mind.

We used the latest RM technologies – complete cooking lines with tilting pans and stoves, powerful combi steamers, refrigeration units, serving counters, and dedicated storage spaces. An important part is also a separate room with the largest RM rack conveyor dishwasher, ensuring maximum hygiene and comfort in daily operation.

LOCATION

Pilsen



RM – professional kitchen equipment, when quality matters.



The project was led by our colleague Miroslav Gasior together with our partner, and thanks to his precision, everything was delivered down to the last detail.



PROJECT CHARACTERISTICS

Restaurant Morava is located in a corner building just a short walk from the square in Moravská Třebová. The building is undergoing a complete renovation with careful attention to preserving the surrounding character. The brand-new restaurant features a very pleasant interior, where modern design elements harmonize with a robust bar that dominates the space. Guests can relax in comfortable armchairs or choose booths for added privacy. The spacious kitchen is designed to provide ample room for food preparation and storage, fully meeting the needs of modern gastronomy.

USED TECHNOLOGIES

The project utilized modern technologies to ensure efficiency, comfort, and high operational standards. Equipment includes a pass-through dishwasher with heat recovery for economical washing, a combi oven, pizza oven, stove with oven, and a refrigerated display case. Additional equipment features a holding cabinet, shock freezer, salamander grill, multifunctional mixer, and ample preparation surfaces.

LOCATION

Moravská Třebová



Thanks to excellent collaboration with Mr. Bačkovský from Gastro AZ, s.r.o., a highly successful project was realized.



The kitchen features the latest technologies for exceptional culinary experiences.

KEY REQUIREMENTS

The goal was to create employee facilities with ample capacity and a catering setup meeting the strictest hygiene standards. Clear separation of storage, washing, preparation, and cooking areas ensures smooth and safe operation, while well-placed technologies support efficient and pleasant workflow throughout the kitchen.

IMPLEMENTATION PROCESS

The project brought a number of challenges, from schedule alignment and coordination with suppliers to meeting strict standards. Thanks to a professional approach, everything was completed to perfection – resulting in an operation that will serve reliably for many years to come.

KEY REQUIREMENTS

The goal was to create a fully equipped kitchen with modern technologies that ensure efficient operation, reduce costs, and save time and effort for staff. The restaurant is prepared to serve dishes in a modern style at the highest standard.

IMPLEMENTATION PROCESS

In collaboration with GASTRO AZ, s.r.o., a comprehensive concept for the new kitchen was developed, featuring high-quality technologies and an environment aligned with modern gastronomic trends. The project focused on operational efficiency and providing an enjoyable experience for guests.



**First class kitchen solutions.
For real professionals.**

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